

**IN THE CLAIMS:**

1.-21. (Cancelled)

22. (Currently Amended) ~~An improved~~ A method of preparing fried noodles ~~wherein the improvement is for the purpose of minimizing formation acrylamide while the noodles are fried and wherein the improvement comprises~~ having decreased acrylamide content, the method comprising the steps of:

adding to the noodles prior to the frying a food-compatible acidic substance in an amount sufficient to make the pH value of the noodles after frying to be 6.5 or below, and

thereafter frying the noodles wherein said ~~whereby the~~ acrylamide content of the fried noodles is decreased relative to fried noodles prepared without bringing the pH to 6.5 or below.

23. (Currently Amended) The ~~improved~~ method in accordance with Claim 22 wherein the substance is lactic acid.

24. (Currently Amended) The ~~improved~~ method in accordance with Claim 22 wherein the substance is malic acid.

25. (Currently Amended) ~~An improved~~ A method of preparing fried noodles having decreased acrylamide content, the method comprising the steps of: ~~wherein the improvement is for the purpose of minimizing formation acrylamide while the noodles are fried and wherein the improvement comprises:~~

adding to the noodles prior to the frying a first substance selected from the group consisting of potassium carbonate, sodium hydrogencarbonate and sodium carbonate and a

second acidic substance ~~selected from the group consisting of lactic acid, sodium pyrophosphate and sodium metaphosphate~~, said first and second substances being added amounts sufficient to make the pH value of the noodles after frying to be 6.5 or below,

thereafter frying the noodles wherein said ~~whereby the~~ acrylamide content of the fried noodles is decreased relative to fried noodles prepared without bringing the pH to 6.5 or below.

26. (Currently Amended) Fried noodles having been prepared by the ~~improved~~ method of Claim 22.

27. (Previously Presented) Fried noodles having been prepared by the method of Claim 25.

28. (New) The method in accordance with Claim 22 comprising the additional step of steaming the noodles and thereafter adding the acidic substance to the steamed noodles.

29. (New) The method in accordance with Claim 28 wherein the step of adding comprises spraying the acidic substance on the steamed noodles or dipping the steamed noodles into the acidic substance.

30. (New) The method in accordance with Claim 25 comprising the additional step of steaming the noodles, and wherein the first substance is added to the noodles before steaming and the second acidic substance is added after steaming.

31. (New)The method in accordance with Claim 30 wherein the step of adding comprises spraying the acidic substance on the steamed noodles or dipping the steamed noodles into the acidic substance.

32. (New) The method in accordance with Claim 30 wherein the second acidic substance is selected from the group consisting of lactic acid, sodium pyrophosphate and sodium metaphosphate.

33. (New) The method in accordance with Claim 31 wherein the second acidic substance is selected from the group consisting of lactic acid, sodium pyrophosphate and sodium metaphosphate.